State of Ohio

Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Casty's General Storp Address 206 & Main ST	Check			License Number	Date						
Casty & GPAPILL STOPP	- 366/ UF	FSO PRE $2/3$ $11/21/24$									
Address /	City/s	City/State/Zip Code									
Homoball	V	spection Time Travel Time Category/Descriptive									
	inspe	ction	Tra	vel Time C	ategory/Descriptive						
Case is Holding Company	/ 17	U		<u> </u>	(2)						
Type of Inspection (check all that apply) ☑ Standard □ Critical Control Point (FSO) □ Process Review	r (RFE) □ Variance Re	eview	□ Follow up	Follow up date (if required)	Water sample date/result (if required)						
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Co	nsultation										
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable											
Compliance Status		Compliance Status									
Supervision		Time/Temperature Controlled for Safety Food (TCS food)									
Person in charge present, demonstrate performs duties	es knowledge, and	23 ☐ IN ☑ OUT ☐ N/A ☐ N/O Proper date marking and disposition									
2		24	24 ☐ IN ☐ OUT ☐ Time as a public health control: procedures & reco								
Management, food employees and con-	ditional employees;										
knowledge, responsibilities and reportin	g	25	□IN □ OUT ☑N/A	Consumer advisory provided for raw or undercooked							
4 Proper use of restriction and exclusion 5 DN DOUT N/A Procedures for responding to vomiting a	nd diarrheal events			 	lations						
Good Hygienic Practices 6	The state of the s		DIN DOUT	Pasteurized foods used; pro							
6 DIN DOUT NO Proper eating, tasting, drinking, or toba 7 DIN DOUT NO No discharge from eyes, nose, and mo		26 N/A Fasteurized roots used, profinitied roots not offered Chemical									
Preventing Contamination by Hands	DIN FLOUT										
☑N ☐ OUT ☐ N/O Hands clean and properly washed		27	□Ñ/A	Food additives: approved ar	nd properly used						
No bare hand contact with ready-to-eat foods or approved alternate method properly followed		28	図N 口 OUT 口N/A	entified, stored, used							
val (b)			State and the state of the stat	onformance with Approved	Procedures						
10 □IN □ OUT □ N/A Adequate handwashing facilities suppli Approved Source	CANCEL THE STREET, WHICH THE PROPERTY OF THE STREET, WHICH THE STR	29	□IN □OUT □·N/A	Compliance with Reduced O specialized processes, and							
11 DOUT Food obtained from approved source		30	□IN □OUT	Special Requirements: Fresh							
12 DIN DOUT Food received at proper temperature	1	-	DIN DOUT	odio i roddolori							
3 ∠□N □OUT Food in good condition, safe, and unac		31	☑Ñ/A □ N/O	Treatment Dispensing Freezers							
Required records available: shellstock destruction	tags, parasite		□IN □ OUT □N/A □ N/O	Special Requirements: Custo	m Processing						
Profestion from Contamination , □ OUT □ □	建	33	□IN □OUT □N/A □N/O	Special Requirements: Bulk V	Vater Machine Criteria						
□N/O Food separated and protected				0	1144.4						
70UT Food-contact surfaces: cleaned and sa		34	□IN □OUT □N/A □ N/O	Special Requirements: Acidifi Criteria	ed White Rice Preparation						
Proper disposition of returned, previous reconditioned, and unsafe food			□IN □OUT ⊡N/A	Critical Control Point Inspecti	on						
Temperature Controlled for Safety Food (TCS Proper cooking time and temperatures	food) [[K] [[K]		□IN □OUT ⊡N/A	Process Review							
Proper reheating procedures for hot ho	lding		□IN □OUT ☑N/A	Variance							
roper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.									
r hot holding temperatures											
d holding temperatures	-	Public health interventions are control measures to prevent foodborne illness or injury.									

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Nam	e of	Facility	P		1 1000 28 10 1 1 11			Type	of Inspection	Date	15	f.
_ (_	(1	50/1	00	HOra	1 STure # 3667				andurd	11/21/	/	Y
										(CONSTRAIN		
GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.												
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable												
34 47		Total Commission	apply to be a facility of the	75000 WY 4.15	l and Water				ensils, Equipment and Vend		- 100 J. PO.	
38		N 🗆 OUT 🗖 Ñ/A	□ N/O	Pasteuri	teurized eggs used where required 54 121 N 12 C		☑N □ OUT		Food and nonfood-contact designed, constructed, and		ole, pro	perly
39	39 ☑ÎN ☐OUT ☐N/A Water and ice from approved source			55	.☑ÍN 🗆 OUT 🗆	JN/A	Warewashing facilities: insta	alled, maintained	, used;	test		
	Food Temperature Control							strips				
40				cooling methods used; adequate equipment erature control	56	TUO®EL NI □		Nonfood-contact surfaces of Physical Facilities	иеап Поветительной поветительной поветительной поветительной поветительной поветительной поветительной поветительно		Bijaliana Bijaliana Bijaliana	
41	ΠN	N 🗆 OUT 🗖 N/A [□ N/O	Plant fo	Plant food properly cooked for hot holding		DIN □ OUT □]N/A	Hot and cold water available; adequate pressure			
42	5/	N 🗆 OUT 🗆 N/A [□ N/O	Approve	d thawing methods used	58	58 ☑ÎN □OUT		Plumbing installed; proper backflow devices			
43	Į [N □ OUT □N/A	T □N/A Thermometers provided and accurate			□N/A □ N/O			***			
			Food Identification		59	,		Sewage and waste water pro				
44	44 ☐ OUT Food properly labeled; original container		60			Toilet facilities: properly cons	structed, supplied,	cleane	∍d			
			Preven		ood Contamination	61	\$40°	⊒N/A	Garbage/refuse properly disp	osed; facilities ma	aintaine	;d
45	45 FINI { (1) 1			rodents, and animals not present/outer s protected	62	1		Physical facilities installed, noutdoor dining areas	naintained, and cl	ean; do	ıgs in	
46	Contamination prevented during food prepara		nation prevented during food preparation,	_	□N/A □ N/O							
47	Storage & display		· · · · · · · · · · · · · · · · · · ·	63	D1Ñ □ OUT		Adequate ventilation and ligh	nting; designated	areas u	ısed		
48			64	DAN DOUT	⊐N/A	Existing Equipment and Facili	tles					
49	ا ليا 12004ء	I A/N□ TUO □ N	Maria Participa	2.25.00.00.00.00	g fruits and vegetables e of Utensils	100			Administrative			
50		N FLOUT FINAL			tensils: properly stored	65	□ IN □ OUT [JN/A □	901:3-4 OAC			
					DIN DOUT	লাইনি/ ১	3701-21 OAC					
52	handled 66 LIN LOUT				LIN LI 001,2	ן אייוני	3701-21 0A0					
53		N D OUT DN/A	⊐ N/O		sistant, cloth, and latex glove use							
Observations and Corrective Actions												
Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation												
Item	<u>n No.</u> ``)	Code Section	Priori	ty Level	Deserved Clar in		walleinn	<i>*</i>	1.10 0/000	od	cos	R "P
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5/	<u>/</u> a	45A3	11	(.	Observed det bu	l A	UP OB	ît	o Crown from	70 by		1.57 5. 2
200	Ţy.	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	70	L	Erost duov. Top and	15	Mes o-t	0.1	976 OVEN A	poplar		
					cleaned Both or	es	Unils 1	100	I food del) (
					huld up in The	ny		, , ,				
4/1	0	3.2 Q	11	\subset	Observed food stor	e A	on flag	/	of walkin			
					-F1907C1							
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13 2.4 H (OBSERVED 8995 Maley 6/31/) 4 on + long of				O Long								
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-								<u> </u>	1"			
Person in Charge Date:												
Environmental Health Specialist Licensor:												
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page 2 of 2												

HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)